



CHRISTOPHER CREEK
Spice Company

Pork Chops and Apple Sauce

Makes 4 Servings

Pork Rub
Fish Rub
4 Pork Chops
1 large Red Onion diced
1 jar Apple Sauce w/ Cinnamon
Green Beans (washed and trimmed)
Olive Oil
Canola Oil



In a medium sauce pan add the jar of apple sauce and cook over medium heat...about 30 minutes; stirring often.

In a medium sauté pan add the red onion with 2 tablespoons of olive oil and cook over medium heat until the onions are [caramelized](#).

Lightly brush the pork chops with canola oil and liberally season with Pork Rub and let rest at room temperature for 30 minutes covered.

Boil the green beans for 5 minutes and drain. Coat green beans lightly in olive oil and season with Fish Rub. Finish the beans by sautéing over medium-high heat for about 5 minutes.

Grill the pork chops over high heat, turning once about 4 minutes per side. After grilling, let the pork chops rest again for another 5 minutes before serving.

Lay out the green beans and place a pork chop on top. Spoon over some apple sauce and top with caramelized onions...Enjoy!

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